

ART 34 AMDT

8

CLAIMS

1. Savoury food composition comprising 5-80% wt (preferably 10-70% wt) of triglycerides of fatty acids, 2-80% wt (preferably 5-70%) of an edible salt, 0.1-50% wt of herbs and/or spices and/or tomato powder and/or vegetable pieces and/or monosodium glutamate, and which composition contains less than 15% wt (preferably less than 10% wt) of water, wherein the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides.
2. Composition according to claim 1 wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.
3. Composition according to claim 1-2, wherein the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) is at least 15% wt based on the total amount of triglycerides, preferably at least 20%.
4. Composition according to claim 1-3, wherein the amount of H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 40% wt based on the total amount of triglycerides.
5. Composition according to claim 1-4, wherein the ratio H3 / H2U is between 0.5 and 1.2.
6. Composition according to claim 1-5, wherein the amount of H is between 60 and 75% wt based on total amount of fatty acids.
7. Composition according to claim 1-6, wherein the amount of U is between 20 and 45% wt based on total amount of fatty acids.
8. Composition according to claim 1-7, wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 30 and 70% wt.
9. Composition according to claim 1-10, wherein the composition is a pasty or particulate matter.

BEST AVAILABLE COPY

AMENDED SHEET

29-07-2004

EP0312031

29-07-2004 16:38

UNILEVER PATENT DEPT

P.07/07

F 7678 (V) cpi

ART 34 AMDT

9

10. Composition according to claim 9, wherein the particulate matter comprises flakes, granules, powder, cubes, pellets, tablets.

5 11. Composition according to claim 1-10 in the form of a particulate soup- or sauce concentrate, which yields a soup or sauce upon mixing and heating with an aqueous liquid.

10 12. Composition according to claim 1-10 in the form of a bouillon or broth cube, which yields a bouillon or broth upon mixing and heating with an aqueous liquid.

BEST AVAILABLE COPY

UNILEVER PATENT DEPT

TOTAL 8 22